

STATUS OF THE CLAIMS:

Claims 101-103 are canceled without prejudice or disclaimer. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-96 (Canceled).

Claim 97 (Previously presented). A process for production of an alcohol product comprising the sequential steps of:

(a) holding a slurry comprising water and granular starch in the presence of an acid alpha-amylase and a glucoamylase at a temperature of 0°C to 20°C below the initial gelatinization temperature of the granular starch for a period between 20 minutes and 1½ hours, and

(b) fermenting the slurry in the presence of an acid alpha-amylase, a glucoamylase and a yeast at a temperature between 10°C and 35°C to produce the alcohol product.

Claim 98 (Previously presented). The process of claim 97, further comprising recovering the alcohol product.

Claim 99 (Previously presented). The process of claim 98, wherein the alcohol product is fuel ethanol, potable ethanol and/or industrial ethanol.

Claim 100 (Previously presented). The process of claim 98, wherein the alcohol product is a beer.

Claims 101-103 (Canceled).

Claim 104 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 28°C and 36°C.

Claim 105 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 29°C and 35°C.

Claim 106 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 30°C and 34°C.

Claim 107 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 11°C and 17°C.

Claim 108 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 12°C and 16°C.

Claim 109 (Previously presented). The process of claim 98, wherein the temperature during step (b) is between 13°C and 15°C.

Claim 110 (Previously presented). The process of claim 98, wherein the pH during step (a) is in the range of 3 to 7.

Claim 111 (Previously presented). The process of claim 98, wherein the pH during step (a) is in the range of 3.5 to 6.

Claim 112 (Previously presented). The process of claim 98, wherein the pH during step (a) is in the range of 4-5.

Claim 113 (Previously presented). The process of claim 98, wherein the pH during step (b) is in the range of 3-7.

Claim 114 (Previously presented). The process of claim 98, wherein the pH during step (b) is in the range of 3.5 to 6.

Claim 115 (Previously presented). The process of claim 98, wherein the pH during step (b) is in the range of 4-5.

Claim 116 (Previously presented). The process of claim 98, wherein the starch slurry has 5-60% DS granular starch.

Claim 117 (Previously presented). The process of claim 98, wherein the starch slurry has 10-50% DS granular starch.

Claim 118 (Previously presented). The process of claim 98, wherein the starch slurry has 20-40% DS granular starch.

Claim 119 (Previously presented). The process of claim 98, wherein the granular starch is obtained from tubers, roots, stems, fruits, seeds or whole grain.

Claim 120 (Previously presented). The process of claim 98, wherein the granular starch is obtained from corn, cobs, wheat, barley, rye, milo, sago, cassava, manioc, tapioca, sorghum, rice or potatoes.

Claim 121 (Previously presented). The process of claim 98, wherein the granular starch is obtained from cereals.

Claim 122 (Previously presented). The process of claim 98, wherein the granular starch is obtained from dry milling or wet milling of whole grain.

Claim 123 (Previously presented). The process of claim 98, wherein the acid alpha-amylase and the glucoamylase are present in step (a) in a ratio of between 0.3 and 5.0 AFAU/AGU.

Claim 124 (Previously presented). The process of claim 98, wherein the acid alpha-amylase and the glucoamylase are present in step (b) in a ratio of between 0.3 and 5.0 AFAU/AGU.

Claim 125 (Previously presented). The process of claim 98, wherein the acid alpha-amylase activity is present in an amount of 50-500 AFAU/kg of DS.

Claim 126 (Previously presented). The process of claim 98, wherein the glucoamylase activity is present in an amount of 20-200 AGU/kg of DS.

Claim 127 (Previously presented). The process of claim 98, wherein the ratio between acid alpha-amylase activity and glucoamylase activity is between 0.35 and 5.0 AFAU/AGU.

Claim 128 (Previously presented). The process of claim 98, wherein the acid alpha-amylase is an acid fungal alpha-amylase.

Claim 129 (Previously presented). The process of claim 98, wherein the acid fungal alpha-amylase is obtained from a strain of *Aspergillus*.

Claim 130 (Previously presented). The process of claim 98, wherein the acid fungal alpha-amylase is obtained from a strain of *Aspergillus niger* or *Aspergillus oryzae*.

Claim 131 (Previously presented). The process of claim 98, wherein the acid alpha-amylase is an acid alpha-amylase having an amino acid sequence of SEQ ID NO: 1.

Claim 132 (Previously presented). The process of claim 98, wherein the glucoamylase is obtained from a strain of *Aspergillus*, *Clostridium*, or *Talaromyces*.

Claim 133 (Previously presented). The process of claim 98, wherein the glucoamylase is obtained from a strain of *Aspergillus niger*.

Claim 134 (Previously presented). The process of claim 98, wherein the acid alpha-amylase is an acid bacterial alpha-amylase.

Claim 135 (Previously presented). The process of claim 98, wherein the acid alpha-amylase is derived from a strain of *B. amyloliquefaciens*, *B. licheniformis*, or *B. stearothermophilus*.

Claim 136 (Previously presented). The process of claim 98, wherein step (a) is performed in the presence of an enzyme activity selected from the group consisting of cellulase, phytase, and xylanase.

Claim 137 (Previously presented). The process of claim 98, wherein step (b) is performed in the presence of an enzyme activity selected from the group consisting of cellulase, phytase, and xylanase.

Claim 138 (Previously presented). The process of claim 98, wherein the period in step (a) is between 20 minutes and 1¼ hours.

Claim 139 (Previously presented). The process of claim 98, wherein the period in step (a) is between 20 minutes and 1 hour.

Claim 140 (Previously presented). The process of claim 98, wherein the period in step (a) is between 40 minutes and 1 hour.

Claim 141 (Previously presented). The process of claim 98, wherein the period in step (a) is between 50 minutes and 1 hour.

Claim 142 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 20 and 250 hours.

Claim 143 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 5 and 190 hours.

Claim 144 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 30 and 180 hours.

Claim 145 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 40 and 170 hours.

Claim 146 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 50 and 160 hours.

Claim 147 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 60 and 150 hours.

Claim 148 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 70 and 140 hours.

Claim 149 (Previously presented). The process of claim 98, wherein the fermentation in step (b) is for a period between 80 and 130 hours.